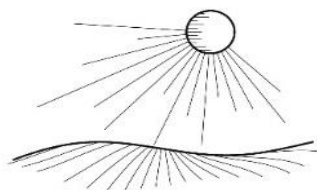


I CAMPI



Amarone della Valpolicella DOCG "Campi Lunghi"



Denomination: Amarone della Valpolicella DOCG

Name of the wine: Campi Lunghi

Grape Varieties: Corvina and Corvinone 85%, Rondinella 10%
Croatina 5%

Area of production: Progno di Cellore in highest Illasy Valley

Year of system: from 1971 to 2003

Density of system: 3000 - 8000 plants/ha

Yield per hectare: 5 000 - 7000 kg of grape per hectare

Yield per plant: 0,6 - 1,2 kg

System disposition: 1m x 3m - 0,65m x 2m

Vineyard surface: 6 ha

Altitude of the vineyard: 270 m. a.s.l.

Exposure: south - south east

Training system: Pergoletta Veronese - Guyot

Soil: Stony

Climatic notes: well exposed and windy area

Harvest: September - October

Destemming and crushing: yes

Maceration: 10 - 15 days

Clarification: static - natural

Fermentation container: inox - wood

Temperatures of fermentation: 23° - 25° C

Yeasts: selected in the cellar

Fermentation length: 10-15 days

Malolactic fermentation: complete in wood

Elevage: six months on the yeasts with batonage

Aging: 18 months in barrique + 18 months in bottle

Bottling: Week of Easter 3 years after the harvest

Thinning in the bottle: minimum 12 months before sale

Alcohol: 16% Vol

PH: 3,42

Total acidity: 5,5 gr/l in tartaric acid

Net dry extract: 42 gr/l

Best evolutionary peak: two year after bottling

Aging capacity: very long

PRODUCT OF ITALY BY AZ. AGR. I CAMPI - ITALY

CONTAINS SOLPHITES